



LAKELANDS
GOLF CLUB



CORPORATE GOLF

2022

www.lakelandgolfclub.com.au

Group Golf Pricing

Lakelands employs a team of professionals skilled and experienced in assessing and identifying the specific requirements of a wide range of groups. We will work with you to ensure that both you and your guests have an enjoyable day. Contact our Corporate Golf department today.

17-32pax \$85.00 pp	33-60pax \$80.00 pp (Includes shotgun start)	61-100pax \$75.00 pp (Includes shotgun start)
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- Groups of 17 & above can request NTP's and Longest Drives markers, Lakelands to supply FOC

Full Course Hire

Half Day - 0715-0800 tee off or 1130-1230 Tee off

	Up to 100pax	101-120pax	121-136pax
Weekdays	\$7,500.00	\$8,000.00	\$8,500.00
Sundays & Public Holidays (1 per quarter only)	\$8,250.00	\$8,750.00	\$9,500.00

Full Day Course Hire - Double shotgun start available 715-730am & 12-1245pm, or any time for 1 field

Monday, Tuesday, or Friday Only	Minimum total spend \$20,000.00
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The above prices include the following services provided by Lakelands Golf Club

Personal Event Coordinator, Printing of Team Draws and Cart Cards, player briefing, rules sheets and organisation of on course novelty events – NTP's, longest drives, etc. Golf bag service assistance, player lead out & on course Marshalling assistance.

On course setup for up to 6 holes included – tables, chairs, eskis with ice provided by Lakelands,

- sponsor supplied tear drop banners & corflute signage, other items subject to Lakelands approval such as display vehicles etc. *(ONLY AVAILABLE ON FULL COURSE HIRE)*

Optional Services Not Included (surcharges apply)

- Pre-organised drinks/snacks vouchers for on course drinks cart, assist with organising prizes for your event
- Assist with organising Prizes &/or Gifts for your clients on the day, such as embroidered caps/towels/polos
 - Private function room, charges apply
 - Magician/Trick shot display/PGA Professional experience
 - Extra printing services such as personalised bag tags.
 - Score card printing and scoring assistance \$100
 - Range balls for each player \$300

The following charges will apply for the set up of course signage and supply of ice & ice tubs for all beverages utilized on the golf course:

- 7 – 12 Holes - \$200 inclusive of GST
- 13 – 18 Holes - \$350 inclusive of GST

Breakfast Selection

(Minimum of 30 guests)

Served individually

- House baked scone, with strawberry jam and Chantilly cream w/ freshly brewed Tea & Coffee \$7.50 pp
 - Crispy Bacon and Egg Muffin w/ Freshly Brewed Tea and Coffee \$10.00pp
- Scrambled Eggs, Crispy Bacon, grilled Roma Tomato and hot Toast w/ freshly brewed tea and coffee \$16.00pp
- Scrambled Eggs, Crispy Bacon, Beef Sausage, grilled Roma Tomato, sautéed Mushrooms, Golden hash brown, hot toast w freshly brewed tea and coffee \$25.00pp

Boxed Lunches

- Assorted Gourmet Sandwich, Chocolate Bar, Bottle of Mount Franklin water, packet of chips and a piece of seasonal fruit, \$17.00pp
- Gourmet Foccacia Roll, Cheese and Crackers, Chocolate Bar, Bottle of Mount Franklin water, packet of chips and a piece of seasonal fruit \$20.00pp

Burger Buffets

- Gourmet hot dog, caramelised onions, cheddar cheese, Traditional Coleslaw & assorted condiments and sauces, chunky fries \$15.00pp
- 100% pure Wagyu Beef Patties, oven baked rolls, caramelised onions, crisp lettuce, vine ripened tomatoes, Sliced Beetroot, cheddar cheese, assorted condiments and sauces, chunky fries \$18.00pp
- Crispy battered Chicken Breast, Oven Baked Rolls, crisp lettuce, vine ripened tomatoes, Sliced Pineapple, cheddar cheese, Smoked Paprika Mayonnaise, assorted condiments and sauces, chunky fries \$18.00pp

Barbeque & Roast Buffet Options

Option 1: Choose 2 dishes from side selections, and chose 2 dishes from Main A

\$28.00per person

Option 2: Choose 2 dishes from sides selections, and choose 3 dishes from Main A

\$31.00per person

Option 3: Choose 3 dishes from sides selections, and choose 2 dishes from Main A and 1 dish from Main B

\$33.00per person

(all options served with bread rolls)

Sides Selections

Soups

Potato and leek (v/df/gf)

Roasted pumpkin (v/gf)

Salads

Creamy coleslaw (v/df/gf)

Greek salad with Kalamata olives, Danish feta, cucumber, red onion, pine nuts & dill
yoghurt dressing (v/gf)

Caesar salad tower with Romano lettuce, bacon, garlic croutons, parmesan & classic dressing

Baby beetroot salad with rocket, marinated tomato, red onion, Danish feta, w/ honey &
balsamic glaze (v/gf)

Baked sweet potato salad, roasted onion and baby spinach with honey mustard mayo (v/gf/df)

Hot sides

Seasonal vegetables w/ herb and garlic butter (v/gf) Baked root vegetables w/ lemon & thyme (v/gf/df)
Seasoned wedges with sweet chilli & sour cream

Potato bake w/ bacon and gruyere cheese (gf) Roasted chat potatoes w/ rosemary butter (v/gf)

Cauliflower in béchamel w/ bread crumb &
parmesan (v)

Main selections A

Vegetable lasagne with eggplant, zucchini, tomato & cheese (v)

Roasted pork leg, fried leek & spiced apple sauce (gf/df)

Thick parsley & black pepper pork sausage with caramelised onion

Roasted leg of lamb with rosemary scented jus (gf)

Pepper seared roasted sirloin of beef with a Shiraz reduction (gf)

Sirloin steak with mushroom cream (gf)

Braised beef cheek in red wine and rosemary glaze with button mushrooms

Marinated chicken fillets with prosciutto, sage & citrus sauce (gf)

Main selections B

Atlantic salmon fillets with cherry tomatoes, baby spinach & dill hollandaise (gf)

Grilled barramundi fillet with lemon butter (gf)

Pan-fried lamb cutlets (gf)

60-day dry aged rib fillet of beef, pan-fried (gf)

Canapés

½ Hour Select 2 hot & 1 Cold options \$18.00pp

1 Hour Select 3 Hot & 2 Cold Options \$25.00pp

1 & ½ Hours Select 3 Hot & 3 Cold Options \$31.00pp

2 Hours Select 4 Hot & 4 Cold Options \$36.00pp

Cold

Bruschetta w/ balsamic glaze on ciabatta

Thai beef spoon w/ rice noodle and Nam Jim dressing

Smoked Salmon parfait drizzled w/ mint yoghurt on Melba toast

Double Brie, tomato compote on Melba toast

Moroccan lamb w/ mint yoghurt on Melba toast

Chef's Selection of Sushi including.

Karaage Chicken and avocado, smoked salmon and cucumber,

Tuna with pickled ginger mayo and Tiger Prawn and avocado

Chilli prawn, mango salsa w/ Nam Jim dressing

Hot

Tempura Tiger Prawn w/ wasabi mayo

Thai scented Tiger Prawn skewer

Lemon Peppered squid w/ citrus aioli

Crispy Salt and Pepper Squid

Arancini w/ Mushrooms and pecorino

Shitake Mushroom and Thai Chilli Spring Roll

Petite Whiting fillet w/ dill tartare sauce

Assorted mini quiches

Platter Selections

(All platters serve 10 guests)

Crudités Platter \$35.00 (V & GF)

Select 2 Dips Per Platter, Served w/ Vegetable and Salad Sticks

Red Pepper and Walnut, Tomato and Persian Feta, Hummus w/ yogurt and roasted cumin, Moroccan Eggplant,
Black Olive Tapenade

Dip Platter \$60.00 (V)

Select 2 dips per platter, served with toasted Turkish Bread

Red Pepper and Walnut, Tomato and Persian Feta, Hummus w/ yogurt and roasted cumin, Moroccan Eggplant,
Black Olive Tapenade

Sandwich Platter \$65.00/Gourmet Sandwich and Wrap Platter \$85.00

Selection of ham, roast turkey, chicken, salmon, smoked salmon,
with lettuce, tomato, avocado, red onion and condiments

Sushi Platter \$70.00

Karaage Chicken and avocado, Atlantic Salmon and cucumber,
Tuna with pickled ginger mayo and Tiger Prawn and avocado

Antipasto Platter \$95.00

Premium selection of cold meats, ham, salami, turkey and chorizo sausage,
Kalamata olives, balsamic roasted vegetables

Savoury Platter \$65.00

Mini beef pies, gourmet sausage rolls, condiments and sauces with Toasted Ciabatta

Oriental Platter \$75.00

Spring rolls, samosas, prawn wontons and dim sims

Seafood Frito Misto \$95.00

Battered tiger prawns, whiting fillets, peppered squid, crumbed scallops,
Homemade cocktail and tartare sauces with fresh lemon

Beer battered chips and wedges \$35.00

Served with tomato sauce, sour cream and sweet chilli sauce

Fruit Platter \$65.00 (V+GF)

A selection of Fresh Fruits in season

Beverage Options

At Lakelands you can tailor the beverage service to suit the size and style of your function, our options are:

Cash Bar

Your guests are welcome to purchase their own drinks as they are ordered at the bar. If your function is a seated meal, we can do table service for a cash bar as well.

Consumption Basis

Client can pre-select a range of beverages to be served on the day and pay for what is consumed at the conclusion of the event.

Beverage Packages:

1 hour standard beverage package	\$21.00 per person
2 hour standard beverage package	\$31.50 per person
3 hour standard beverage package	\$38.50 per person
4 hour standard beverage package	\$42.00 per person
5 hour standard beverage package	\$45.00 per person

Package includes:

Rothbury Estate Select Red, White & Sparkling Wines - Semillon Sauvignon Blanc, Chardonnay, Shiraz
Cabernet Sauvignon, Cabernet Sauvignon Merlot, Sparkling Cuvee.

Local Tap Beers – Hahn Premium Light, XXXX Gold and Tooheys New

Assorted Soft Drinks and Juices

Beverage Package Upgrades:

Upgrade any 4-hour beverage package to include Corona bottles or Heineken on tap	\$5.00 pp
Upgrade any 4-hour beverage package to include basic spirits	\$15.00 pp

All wines that are to be supplied by the client for on course purposes must be served in plastic cups and approved by management prior to the event.

Lakelands Golf Club can provide personnel to man on course catering at a standard rate of \$35.00 per hour (minimum of 4 hours).

Lakelands Golf Events

Assistant Group Coordinator

Lakelands Golf Club

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F - 07 5579 8711

E - corporate@lakelandsgolfclub.com.au

Corporate Golf at its Finest

